

WHAT IS CLAIMED IS:

- 1 1. A gloss coating for a food, said coating comprising whey protein
2 isolate (WPI) or soy protein isolate (SPI) and a disaccharide or monosaccharide plasticizer.
- 1 2. A gloss coating of claim 1, wherein said coating comprises WPI.
- 1 3. A gloss coating of claim 1, wherein said plasticizer is a disaccharide.
- 1 4. A gloss coating of claim 3, wherein said plasticizer is selected from the
2 group consisting of: sucrose, maltose, trehalose, cellobiose, and lactose.
- 1 5. A gloss coating of claim 4, wherein said plasticizer is sucrose.
- 1 6. A gloss coating of claim 1, wherein the food is a confection.
- 1 7. A gloss coating of claim 6, wherein the confection is a chocolate.
- 1 8. A gloss coating of claim 6, wherein the chocolate is selected from the
2 group consisting of: milk chocolate, semi-sweet chocolate, bitter-sweet chocolate, sweet
3 chocolate, dark chocolate, and imitation chocolate.
- 1 9. A gloss coating of claim 6, wherein the confection is selected from the
2 group consisting of a hard panned confection, a soft panned confection, a starch molded
3 confection and a compressed sugar tablet.
- 1 10. A gloss coating of claim 6, wherein the confection has an exterior
2 surface comprising a dried yogurt formulation.
- 1 11. A gloss coating of claim 1, wherein the WPI or SPI is not denatured.
- 1 12. A gloss coating of claim 1, wherein the WPI or SPI is denatured.
- 1 13. A gloss coating of claim 1, wherein the coating comprises both
2 denatured and non-denatured WPI or SPI.
- 1 14. A gloss coating of claim 1, wherein the coating comprises both WPI
2 and SPI.

29. A method of claim 17, wherein the coating comprises both denatured and non-denatured WPI.

30. A method for increasing shelf life of a nut, said method comprising
(a) contacting said nut with an aqueous solution comprising a film-forming agent selected from the group consisting of whey protein isolate (WPI) and soy protein isolate (SPI),
(b) mildly abrading said nut, and
(b) drying said nut to its original water content, thereby increasing its shelf life.

31. A method of claim 30, further wherein said solution comprises a surfactant.

32. A method of claim 31, wherein said surfactant is selected from the group consisting of lecithin, Tween, and Span™.

33. A method of claim 30, further wherein said solution comprises a plasticizer.

34. A method of claim 33, wherein said plasticizer is glycerol.

35. A method of claim 30, wherein said solution comprises WPI.

36. A method of claim 30, wherein said mild abrasion is caused by contacting said nut with a surface.

37. A method of claim 36, wherein said surface is a second nut.

38. A method of claim 37, wherein said nut is moved against said second nut by placing said nut and said second nut in a movable container and moving, vibrating, rotating, or shaking said container, thereby moving said nut against said second nut.

39. A method of claim 37, wherein said nut is moved against said second nut by placing said nut and said second nut on a surface and agitating the nuts.

40. A method of claim 37, wherein said nut and said second nut are of different types.

- 1 41. A method of claim 30, wherein said nut is a peanut.
- 1 42. A method of claim 30, wherein said nut is selected from the group
2 consisting of almond, cashew, walnut, hazelnut, pecan, macadamia, pistachio, Brazil nut, and
3 filbert.
- 1 43. A method of claim 30, wherein said WPI or SPI is undenatured WPI or
2 SPI.
- 1 44. A method of claim 30, wherein said WPI or SPI is denatured.
- 1 45. A method of claim 30, wherein said film-forming agent comprises both
2 native and denatured WPI or SPI.